

## Pils

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **3.7**
- Style **Classic American Pilsner**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (93.8%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (6.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Aroma (end of boil)	Mandarina Bavaria	10 g	5 min	10 %